
About.com French Food

Strawberry Bottereaux Recipe

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By [Rebecca Franklin](#), About.com Guide

A popular product of French street vendors, these strawberry-filled pastries, also known as strawberry bottereaux, are best served just minutes after frying them. The jam filling is warm and the pastry is flaky and crisp. Dust the pastry with confectioners' sugar and serve immediately with [café crème](#)¹ for a cozy breakfast or coffee break.



Strawberry Bottereaux
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Prep Time: 15 minutes

Cook Time: 20 minutes

Total Time: 35 minutes

Ingredients:

- 2 cups all-purpose flour
- 1/3 cup granulated sugar
- 1/4 teaspoon salt
- 2 egg yolks
- 1 tablespoon canola oil
- 2 tablespoons water
- 2 cups strawberry jam
- Oil for deep-frying
- 1/3 cup confectioners' sugar

Preparation:

Mix together the flour, sugar, and salt, and then add it to a food processor with the egg yolks, 1 tablespoon canola oil, and water. Pulse the mixture until it forms a sticky ball of dough. Place the dough on a lightly floured work surface and knead it for about 5 minutes, until it turns smooth and elastic. Divide the dough into 2 pieces and set 1 aside.

Place the first piece of dough onto a lightly floured surface and roll it into a very thin – about 1/8-inch thick – 15-inch by 20-inch rectangle. Use a sharp knife and lightly score lines into the dough so you have 3 3/4-inch squares. Gently set the rectangle aside and repeat the rolling and scoring process with the remaining dough.

Spoon 2 heaping tablespoons of the strawberry jam onto the center of each square on one of the rectangles of dough. Carefully set the other rectangle directly over the first rectangle, making sure the scored lines are closely matched. Press down along the lines to seal the dough and then cut it into squares. Set the pastry

squares aside on a lightly floured surface.

Heat the oil for deep-frying to 350F. Fry the pastry, 2 or 3 squares per batch, for about 4 minutes, turning them once halfway through the frying process. They are done when they turn golden brown on both sides. Transfer the fried pasty to a clean kitchen towel to drain and fry the remaining pastries. Just before serving the warm pastries, dust them lightly with the confectioners' sugar.

This raspberry bottereaux recipe makes 8 to 10 servings.

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